



SIGNATURE CATERING



BREAKFAST BUFFETS

10 PERSON MINIMUM

*All buffets include Full Coffee
and Tea Service*

EARLY MORNING BREAK | 6.50 PER PERSON

Choice of Two: Scones, Danish or Muffins

CAMPUS CONTINENTAL | 8.50 PER PERSON

Fresh Cut Fruit, Choice of Two:
Scones, Danish or Muffins

FIT START | 10.80 PER PERSON

Fresh Cut Fruit and Yogurt. Served with two of the
following: Scones, Danish or Muffins

PIONEER BREAKFAST | 14.35 PER PERSON

25 PERSON MINIMUM

Scrambled Eggs, Roasted Potatoes, Choice of Bacon
or Sausage served with Fresh Fruit and choice of
Two: Scones, Danish or Muffins.
Served with Orange Juice

BEVERAGES

FULL COFFEE SERVICE | 2.35 PER PERSON

Regular, Decaffeinated and Hot Water

BOTTLED WATER 16 OZ. | 2.70 PER PERSON

HOT CHOCOLATE | 2.35 PER PERSON

BOTTLED JUICE | 2.25 PER PERSON

Orange, Cranberry, Apple or Grapefruit

BREAKFAST BAKERY

MUFFINS | 25.00 PER DOZEN

Blueberry, Cranberry, Chocolate Chip or
Baker's Choice

DONUTS | 25.00 PER DOZEN

Glazed, Powdered Sugar or Cinnamon

SCONES | 25.00 PER DOZEN

Blueberry, Cranberry or Chocolate Chip

ASSORTED FRUIT DANISH | 25.00 PER DOZEN

ASSORTED BAGELS WITH CREAM CHEESE |

28.50 PER DOZEN

Plain, Cinnamon Raisin, Blueberry or Everything

BREAKFAST A LA CARTE

Pancakes | 2.50 PER PERSON

French Toast | 2.50 PER PERSON

Scrambled Eggs | 1.80 PER PERSON

Hash Browns or Home Fries | 2.15 PER PERSON

Mini Queche | 25.00 PER DOZEN

Bacon, Sausage, Ham | 3.10 PER PERSON

Oatmeal | 2.40 PER PERSON

Yogurt and Granola | 2.40 PER PERSON

Granola Bars | 2.60 PER PERSON

Fresh Cut Fruit | 4.50 PER PERSON

BREAKFAST





HOT APPETIZERS

HOT APPETIZERS MINIMUM 2 DOZEN

SPANAKOPITA		25.00 PER DOZEN	VEGETARIAN SPRING ROLLS		25.00 PER DOZEN
MINI MEATBALLS		25.50 PER DOZEN	JALAPENO POPPERS		15.00 PER DOZEN
CHICKEN QUESADILLA		25.00 PER DOZEN	MINI CORN DOGS		15.00 PER DOZEN
Served with Salsa and Sour Cream			SLIDERS		45.50 PER DOZEN
CHICKEN TENDERS		25.00 PER DOZEN	Cheeseburger, Pulled Pork or Chicken, Nashville Hot Chicken and Ratatouille		

COLD APPETIZERS

MINIMUM 2 DOZEN

SHRIMP COCKTAIL | 35.00 PER DOZEN

Served With Classic Cocktail Sauce

HOUSE MADE TORTILLA CHIPS | 2.40 PER PERSON

ANTIPASTO SWEWER | 45.50 PER DOZEN

Marinated MOzzarella Balls, Kalamata Olives, Marinated Roasted Tomato & Artichoke Hearts

PLATTERS

SERVES 25

VEGETABLE TRAY WITH RANCH DIP | 68.75 PER ORDER

HUMMUS AND PITA CHIPS | 52.45 PER ORDER

DOMESTIC CHEESE AND CRACKER DISPLAY | 78.00 PER ORDER

FRESH FRUIT PLATTER | 74.70 PER ORDER

MEAT AND CHEESE TRAY WITH CRACKERS | 80.15 PER ORDER

BUFFALO CHICKEN DIP WITH PITA CHIPS | 64.00 PER ORDER

COLD APPETIZERS





BOXED MEALS



BOXED MEALS

SANDWICH OR WRAP BOXED LUNCH | 14.80

Choice of any Sandwich, Side Salad, Seasonal Fruit,
Bag of Chips, Two Fresh Baked Cookies, Condiments and Serviceware

SANDWICH CHOICES

- Ham and Swiss
- Turkey and Provolone
- Chicken Salad
- Tuna Salad
- Veggie Sandwich

GLUTEN SENSITIVE SANDWICH BOXED LUNCH | 14.80

FRESH SALAD BOXED LUNCH | 14.80

Choice of any Salad, House-Made Rolls with Butter, Seasonal Fruit,
Two Fresh Baked Cookies, Condiments and Serviceware

SALAD CHOICES

- Chef Salad
- Caesar Salad
- Garden Salad

GLUTEN SENSITIVE SALAD BOXED LUNCH | 14.80

SUGGESTED ENHANCEMENTS

- Chicken | 3.00
- Salmon | 5.00

CREATE YOUR OWN SALAD BUFFET
LUNCH | 13.55 PER PERSON DINNER | 18.20 PER PERSON

12 PERSON MINIMUM
Iced Water and Iced Tea

GREENS (SELECT TWO)
Spring Mix, Romaine, Iceberg Mix or Spinach

Add a Sandwich selection for an additional charge. | 4.95 PER PERSON

VEGETABLE TOPPINGS (SELECT SIX)
Shredded Carrot, Red Onion, Tomato, Cucumber, Red Bell Pepper, Green Bell Pepper,
Corn, Peas, Black Olives, Sliced Mushrooms, Roasted Butternut Squash,
or Garbanzo Beans

CHEESE (SELECT TWO)
Mozzarella, Shredded Cheddar, Feta,
Bleu Cheese Crumbles

PROTEIN (SELECT ONE)
Grilled Chicken, Crispy Tofu or Crispy Chicken or Salmon
Salmon is an additional 5.00 per person

DRESSING (SELECT THREE)
Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar or Bleu Cheese

CUSTOM SALADS



LUNCH BUFFETS



LUNCH BUFFETS PER PERSON

LUNCH | 14.20 PER PERSON DINNER | 18.20 PER PERSON

12 PERSON MINIMUM

SANDWICH BUFFET (SELECT 3)

Roast Beef & Cheddar Ciabatta, Ham & Swiss, Turkey & Provolone, Chicken Salad, Tuna Salad, Egg Salad and Hummus & Veggie.

Topped with Leaf Lettuce and Tomato.

Choice of bread: Whea, White, Wrap, or Pretzel Roll

Includes Mayonnaise, Mustard, Potato Chips, Cookies, Iced Tea and Iced Water.

MALONE SALAD & SANDWICH BUFFET

Choose from the list below of Sandwiches and Salads

All selections served with Potato Chips and an Assorted Cookie Tray

Sandwich Options (Choose Two)

- Turkey and Provolone with Cranberry Mayo
- Turkey with Bacon, Roasted Peppers and Garlic Aioli
 - Chicken Salad
 - Buffalo Chicken
- Ham and Swiss with Spicy Brown Mustard, Greens, Fresh Sliced Tomato
 - Corned Beef with Swiss, Sauerkraut and 1000 Island Dressing
 - Grilled Portabella with Roasted Red Pepper and Caramelized Onion
 - Seasonal Grilled Vegetables with Goat Cheese

Salad Options (Choose Two)

- Traditional Garden Salad with House Dressing
 - Italian Pasta Salad
- Roasted Vegetable Couscous Salad
 - Fresh Fruit Salad
 - Classic Caesar Salad
 - Spinach Salad

DINNER BUFFETS



THEMED DINNER BUFFET – 30 PERSON MINIMUM

SERVED WITH ICED TEA AND ICED WATER

CHEF'S CHOICE ENTREE

LUNCH | 17.70 PER PERSON DINNER | 21.15 PER PERSON

Chef's Entrée offered on the date of your event, Tossed Salad, Vegetable, Starch and Baker's Choice of Dessert

CAMPUS COOK-OUT

LUNCH | 17.70 PER PERSON DINNER | 21.15 PER PERSON

Hamburgers, Hot Dogs, Veggie Garden Burgers with Relish Tray and Condiments. Includes Pasta Salad, Baked Beans, Watermelon, Chips and Assorted Cookies
Add Grilled Chicken Breast for an additional 2.20 per person

FAJITA FIESTA BUFFET

LUNCH | 15.30 PER PERSON DINNER | 20.30 PER PERSON

Grilled Chicken Strips, Peppers and Onions, Spanish Rice, Refried Beans, Warm Flour Tortillas, Guacamole, Sour Cream, Shredded Lettuce, Shredded Cheese, Salsa, Tortilla Chips and Assorted Cookies

FALL HARVEST BUFFET

LUNCH | 16.70 PER PERSON DINNER | 21.15 PER PERSON

Roasted Turkey Breast with Gravy, Seasoned Bread Stuffing, Mashed Potatoes, Green Beans, Cranberry Sauce. Served with Rolls, Butter and Seasonal Pie

PIZZA PARTY

LUNCH | 16.70 PER PERSON DINNER | 21.15 PER PERSON

Garden Salad, Choice of Cheese, Pepperoni, Veggies and Assorted Cookies

CUSTOM DINNER BUFFET



BUILD YOUR OWN DINNER BUFFET

Includes Garden Salad, Starch, Vegetable, Freshly Baked Roll and Butter, Dessert, Iced Tea and Iced Water

ONE ENTRÉE SELECTION | 20.45 PER PERSON

TWO ENTRÉE SELECTION | 26.15 PER PERSON

THREE ENTRÉE SELECTION | 31.85 PER PERSON

Grilled Chicken Breast
Chicken Parmesan
Chicken Marsala
Chicken Picatta
Beef Bourguignon
Marinated Steak Tips

Haddock with Lemon & Caper Sauce
Shrimp Scampi
Smoked Salmon with Bruschetta & Balsamic Reduction
Pasta Primavera
Meat Lasagna

STARCH SIDE DISHES

Choose One

Mashed Potatoes
Rice Pilaf
Roasted Red Potatoes
Parmesan & Herb Risotto

DESSERT SELECTION

Choose One

Assorted Dessert Bars
Brownies & Blondies

VEGETABLE SELECTION

Choose One

Steamed Broccoli
Honey Glazed Carrots

ASK ABOUT OUR UPSCALE SERVED DINNER
ADDITIONAL COST | 3.00 PER PERSON



PASTA PALOOZA



PASTA PALOOZA

LUNCH | 15.30 PER PERSON DINNER | 20.30

Includes Garden Salad, Garlic Breadsticks and Freshly Baked Cookies, Iced Tea and Iced Water

CHOOSE YOUR NOODLE

Cavatappi or Penne

SAUCE IT UP

Marinara, Alfredo, Blush or Pesto

ADD AN EXTRA

Grilled Chicken, Chicken Parmesan, Meatballs or Italian Sausage | 5.00 PER PERSON

Grilled Veggies | 3.00 PER PERSON



DESSERTS & BEVERAGES



BEVERAGES À LA CARTE

Full Coffee Service | 2.35 PER PERSON
 Regular, Decaffeinated and Hot Water with an
 Assorted Selection of Tea
 Hot Chocolate | 2.35 PER PERSON

SOFT DRINKS

Soda | 2.70 PER PERSON
 Bottled Water (16 oz.) | 2.70 PER PERSON
 Juices | 2.25 PER PERSON
Orange or Cranberry
 Iced Tea | 14.80 - SERVES 25 PPL
 Pioneer Punch | 14.80 - SERVES 25 PPL
 Lemonade | 14.80 - SERVES 25 PPL
 Water Dispenser (serves 25) | 13.60 - SERVES 25 PPL

DESSERTS (PER DOZEN)

Assorted Cookies | 17.00
 Blondies | 20.50
 Assorted Fruit Dessert Bars | 20.50
 Brownies | 20.50
 Lemon Bars | 20.50
 Frosted Cupcakes | 20.50
 Frosted Moose Cut Out Cookies | 27.00

ORDERING GUIDELINES

THANK YOU FOR CHOOSING AVI FRESH AT MALONE UNIVERSITY!

Ordering Timeline

Final Counts need to be given no later than 72 hours prior to your event. Event billing is based on the final count or the number served, whichever is greater.

Food Safety

AVI Fresh believes in food safety and follows the Ohio Department of Health Guidelines. Food, beverages and serving equipment may not be taken from any event. AVI Fresh cannot accept the liability for food or beverages not properly handled when removed from a function.

Thus, we strongly discourage doing so.

Equipment

All equipment provided for a non-attendant function shall be the responsibility of the contracted group. Removal of serving equipment will result in replacement value being added to the billing invoice.

Delivery Charge

For a full catering set up, there will be a \$25.00 delivery charge for any event held outside of the Brehme Centennial Center. For a catering that utilizes disposable small wares and does not require a catering attendant, the fee will be \$10.00.

Pricing and Payment

Any meal served after 4:00 PM will be referred to as "dinner" for billing purposes. When planning an event, a Malone account number is needed for the ordering of food. When an order is to be billed without a Malone University account number, the payment must be received before the event.

All non-campus related events will be charged a 15% Service Charge and you are required to provide a credit card number to secure your event. For events that are not billed through a university account, remaining balances must be paid prior to the start of the event by authorizing a credit card charge or check payable to AVI Foodsystems.

Placing Your Order

Please call the AVI Malone Catering Director at 330.417.9043 or email us anytime at catering@malone.edu to discuss your event.

Arranging and Reserving a Date

All room reservations for Malone University events must be coordinated with Cindy Lundin at clundin@malone.edu prior to discussing catered meals with AVI Foodsystems. It is the responsibility of the guest to reserve the room and discuss details for event set-up.

Additional Charges

All prices quoted include basic linen to cover buffet tables. Additional linens can be ordered to cover registration tables or any other tables that you may need for your event at a cost of \$5.50 per table. Linen fee required anywhere on campus. Black Swirl Fee is \$2.00 per person.

Cancellation

Please notify the AVI Malone Catering Office at Catering@Malone.edu of all cancellations as soon as possible. Events or menu items cancelled less than 72 hours prior to the event dated will be billed 100% of the total invoice.



MEET, EAT AND ENJOY!

Malone University's catering team members are ready to make your catered event a success. From the first time you call until your pick-up or delivery time, our catering team will make sure your order is right and ready when you need it.

Thank you for the opportunity to serve you!

